

Chartron et Trebuchet Puligny Montrachet 1er Cru Les Chalumeaux

Maison Chartron et Trebuchet

France - Burgundy - Puligny Montrachet Premier Cru

Golden yellow with green highlights. The light toasted notes of roasted fruits are balanced by the serious mineral notes supported by a remarkable acidity on the palate. Located South of the Cote de Beaune, the vineyards surround the village of Puligny Montrachet. Along with Chassagne Montrachet, it shares the undisputed prince of all dry white wines : Grand Cru Montrachet. The Climat "Les Chalumeaux" is located close to Meursault vineyard.

Specifications	
Appellation	Puligny Montrachet Premier Cru
Varietals	100% Chardonnay
Certifications	
Vinification	Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 50% new. Aged 18 months in oak barrels with regular stirring.
Pairings	Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and sauce (shrimp, lobster, ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue Cheese, Goat Cheese, Gruyere...)



Codes, Weights and Measures	
UPC	7 84585 02004 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02004 8
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
SRP	\$ 123.99 USD 750mL Bottle